

# CACFP FOOD TEMPERATURE LOG



DATE	FOOD ITEM	TIME	TEMP °	INITIALS	PROBLEMS/ CORRECTIONS

## COLD HOLDING

All foods should be held 41° F or below.

**Corrective Action:** If food is out of temperature for less than 4 hours, rapidly cool to 41° F or less within the remaining time period or discard.

## COOKING

Poultry products: 165° F/15 seconds

Ground beef: 155° F/15 seconds

Eggs, fish, pork, beef: 145° F/15 seconds

Rare roast beef: 130° F/121 minutes

All other foods: 145° F/15 seconds

**Corrective Action:** Continue cooking.

## REHEATING

Reheat foods to 165° F within 2 hours.

**Corrective Action:** Discard if not reheated within 2 hours.

## HOT HOLDING

All foods should be held 140° F or above.

**Corrective Action:** If food is out of temperature for less than 4 hours, rapidly reheat to 165° F or greater within the remaining time period or discard.

## COOLING

Cool cooked foods from 140° F to 70° F within 2 hours.

Then continue to cool from 70° F to 41° F within 4 hours.

Food products made from ingredients at room temperature must be cooled to 41° F within 4 hours.

**Corrective Action:** Reheat to 165° F and cool properly, serve, or discard.

## RECEIVING

All potentially hazardous foods must be at 41° F or less.

**Corrective Action:** Reject food if not at proper temperature.